

BITES OF THE MED
ALL £3.50 - PERFECT TO MIX, MATCH & SHARE

ARANCINI

Italian sausage, molten mozzarella

HOMEMADE HUMMUS

Stone-baked pitta

CROQUETTES

Spanish chorizo & creamy Gruyère

PATATAS BRAVAS

Golden potatoes, mixed spices, aioli

WHIPPED FETA

Velvety feta dip, sun-kissed tomatoes

GREEK OLIVES

Crumbled feta & wild oregano

CRISP WHITEBAIT

Lightly fried whitebait, lemon-tarragon

FOCACCIA & OLIVE OIL

Warm rosemary focaccia, olive oil

LARGE PLATES

STEAK FRITES

Chargrilled fillet steak, golden fries peppercorn sauce

CHICKEN SOUVLAKI

Marinated grilled chicken skewers , pita, tzatziki, Greek salad

GRUYERE BURGER

Lamb patty, tzatziki, red onion, tomato, brioche bun
paprika fries

MINTED LAMB BURGER

Beef patties, gruyere cheese, brioche bun, paprika fries

PULLED PORK GYROS BURGER

Spiced pork, tzatziki, onions, lettuce, smoky paprika fries

HARISSA DUCK SALAD

Duck breast, lettuce, aubergine, feta, lemon & honey dressing

GREEK ROASTED VEGETABLES

Oven-roasted Mediterranean vegetables,
fragrant rice, pita bread

STUFFED AUBERGINE

Baked aubergine, filled with couscous & spiced tomatoes

Sirocco
AT THE GRAND

THE EVENING MENU

SERVED WEDNESDAY - THURSDAY 4-9PM

FRIDAY - SATURDAY 4-10PM

THE MEZZE TABLE

SELECTION OF MEDITERRANEAN-INSPIRED PLATES

GRUYÈRE & SPINACH FONDUE

Melted cheese & wilted greens, stone-baked focaccia for dipping

GRILLED COURGETTE

Chargrilled zucchini, lemon, spicy mayonnaise

SPICED FISH BON BONS

Crispy fish bites, Mediterranean spice, Green Chilli Sauce

GRILLED COURGETTE

Chargrilled zucchini, lemon, spicy mayonnaise

CHORIZO AL VINO

Spanish chorizo, simmered in red wine, sweet honey

FLAMBÉED HALLOUMI

Pan-seared halloumi, ouzo, flame-finished at the table

CHICKEN GYROS BOWL

Paprika-spiced chicken, seasoned fries, tomato, tzatziki

KING PRAWNS À LA SPETSIOTA

Sautéed in red wine, nduja, herbs – a Greek classic

GREEK-STYLE BAKED AUBERGINE

Roasted aubergine, topped with a rich tomato and feta sauce

MOULES MARINIÈRE

Steamed mussels, white wine, garlic & herb cream, focaccia

PULLED MOROCCAN LAMB SALAD

Aromatic lamb, sundried tomato, feta, olive oil

FRIED GRUYÈRE SCHNITZEL

Golden fried cheese cutlet, chives, sweet chilli jam

PIZZA & PASTA

AUTHENTIC FLAVORS, CRAFTED WITH TRADITION

EL FUEGO

Nduja sauce, Cajun-spiced chicken, chorizo,
mozzarella, chili flakes

THE GRECIAN GARDEN

Tomato sauce, mozzarella, spinach, olives,
tomatoes, red onion, crumbled feta

BURRATA MARGHERITA

Rich tomato sauce, mozzarella, burrata, fresh basil

PEPPERONI PROVENÇAL

Tomato & oregano sauce, pepperoni,
mozzarella, red onion

RAS EL ROUGE

Spiced tomato sauce, Moroccan pulled lamb, roasted red
peppers, red onion, mozzarella, coriander

RAGÙ DI MONTEPULCIANO

Tagliatelle, slow cooked beef ragù, red wine &
tomatoes, rosemary, grated Parmesan

FETTUCINE PRIMAVERA

Zucchini, bell peppers, cherry tomatoes, tossed
with creamy fettuccine, garlic, fresh basil

SPAGHETTI VONGOLE

Garlic and white wine sauce, fresh clams, chili flakes
fresh parsley, olive oil

CAJUN POLLO AL CREMA

Spiced Cajun chicken, tagliatelle, creamy garlic-
Parmesan sauce, fresh parsley

BURRATA CAPRESE PASTA

Al dente pasta, rich tomato sauce, garlic and oregano,
burrata cheese, fresh basil, red pepper flakes

FRIES

BEEF RAGU TOPPED FRIES

GRUYERE FONDUE TOPPED FRIES

FETA & OREGANO FRIES

TRUFFLE & PARMESAN

SKIN ON FRIES